



The Brewer's League Journal



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Happy
Thanksgiving!



SAME RECIPE COMPETITION A SUCCESS

NO SUBSTITUTION FOR KNOWLEDGE

I was stunned by the knowledge of the judges at our all brew night. They were right on with all their comments about each beer and agreed with each other on almost every point. It takes a lot of training to be able to do what they did. The information on how to improve each beer was just what we as home brewers need to get better, and also why we have joined a club to have access to this information.

Thanks to Alan and Tom for their time, and I hope we can do this again.

Howard
(Howard Holcomb)

How the judges placed the entries:

1. Eric Holcomb
2. Howard Holcomb
3. Shelley Albright
4. Fred Farris
5. Louise and Dennis Fugier
6. Jack Hughes

THE NEXT MEETING WILL BE NOVEMBER 9 At The Flying Pig
Club member Jeff Matheson will speak on mashing.

Great Beer and Brewery Hospitality Back East

When Gary and I traveled back east three years ago, we were excited to find out that a micro brewery had opened in the town that I had grown up in, Westminster, MA. It turned out that Wachusett Brewing Company beers were more than an adequate replacement for the homebrew that we left behind in Washington.

When we visited some friends of ours, Bob and Diane Whitney, they were quick to pull out samples of different Wachusett beers for us to try. Bob, who is also a homebrewer, told us in advance that the IPA was especially good and one of his favorites. Hop heads that we are, we tried it and agreed.

A few days later we were at the Wachusett Brewing Company taking the tour. We told Ed, the tour guide and father of one of the owners, that we were homebrewers. We were given the grand tour and the sample taps poured freely. We also brought home a growler and few six packs.

This past summer, we made the trek back to the homeland again.

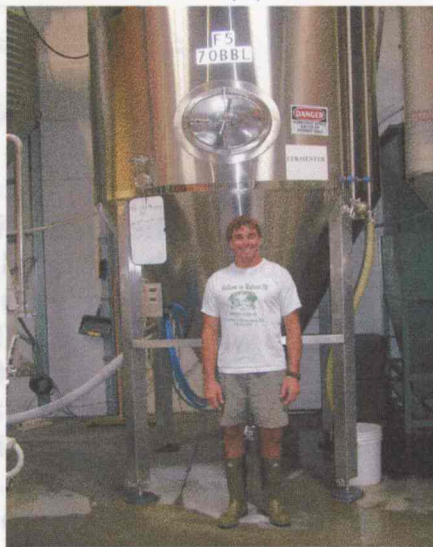
Seeing we had already toured Wachusett brewery on our past visit, we did not plan to go and take the tour on this visit. It just so happened though, that we needed to pick up some beer to take to a birthday party and we wound up at Wachusett Brewing Company at tour time.

There was another couple waiting to take the tour and we talked with them a few minutes while we waited for someone to help us purchase beer. Pretty soon, Ed came through the door. We told him that we were from the Everett Washington area and that we were here three years ago for the tour. He said, "You are the brewers, right?" We said yes. He asked the other couple if they would mind waiting a couple of minutes and told us to

come with him. He said, "You have to see our new packaging machine." The brewery had just purchased Dechuttes Brewery's packaging machine. We talked about it for awhile and said that we needed to buy some beer and get going.

We went into the gift shop and picked out a couple of six packs and bought some shirts and glasses. We commented on how much we both liked the IPA and asked Ed what finishing hop was in it. He said that he did not know that much about the recipe, but the brewer was there and he would see if he had time to talk with us.

We were introduced to David Howard, the head Wachusett brewer. We asked David about the hopping of the IPA. He had us go into the office and pulled out the recipe for Wachusett IPA (I guess we didn't look like competition spies). Anyway, we thought that it was pretty cool of him to share the recipe with us. We also talked about different hop strains, how the hop crop was looking for this year and other things that brewers talk about. You know what I mean!



David Howard, head Wachusett brewer

David, Ed and all of the Wachusett employees that we met are very friendly and their beer is the one to drink when you are in the Berkshire to Boston area of Massachusetts. If you ever get a chance to visit the area, contact Gary or I and we will give you directions on how to get to there.

Have you outgrown any of your brewing gear?
Has it just been sitting on a shelf?
Advertise and sell it in this news letter!

Deer/Beer Hunting

It was a great weekend to get out with mother nature. The mornings were cold and crisp, the air free of smog, and the fall scenery was superb. The hunting wasn't that great, but I really go more to enjoy the outdoors than anything else. I brought along a keg of the E.S.B. that everyone that went to last months meeting got a chance to taste. All of the guys that went on this trip had another tasting test. I must admit that they weren't quite as knowledgeable as everyone at the club, but that most of the Bud drinkers thought that it was o.k. and sucked quite a few down while telling hunting stories and watching the incredible amount of stars visible in the Chelan heavens.



When two days had passed and it was time to head home, we decided to stop at a new Brewery and Public House on the way to get some decent food, if you know what I mean. The brewery is located half way between Chelan and Manson, on the shores of Lake Chelan. It is called Deepwater Brewing and is run by the brewer Scott Dietrich, who is a homebrewer turned professional. This guy has it down pat with all his beers. Sometimes you find one or two beers that are good at a brewery, but all of these beers were good and Scott was more than willing to talk to us about the brewery, equipment, and techniques. We had a great time there and would return in a flash for the beer and food. For more information, check them out at www.deepwaterbrewing.com



We had a great trip, no game to bring home, but we found a new watering hole.

Howard



This years hop crop.

Nominate yourself or a friend to be one of next years GEBL officers at the upcoming meeting.

We need a pres., vice-pres., secretary, treasurer, new members coordinator., newsletter editor(s), librarian.

2000 Style Calendar

November– Scottish Ale (AHA categories 5 & 11b) Come on boys, get your kilts on and brew this beer!

December– Imperial Stout/Barleywine (AHA categories 12 a-c) English and American Style Barleywines.
Russian Imperial Stout.

You're a Homebrewer when.....

...you're careful to avoid hot side aeration of your yeast starters.

.. you've mopped your ceiling.

...you reckon the yeast factory down the road smells good.

...you prefer the smell of boiling wort to Chanel #5.

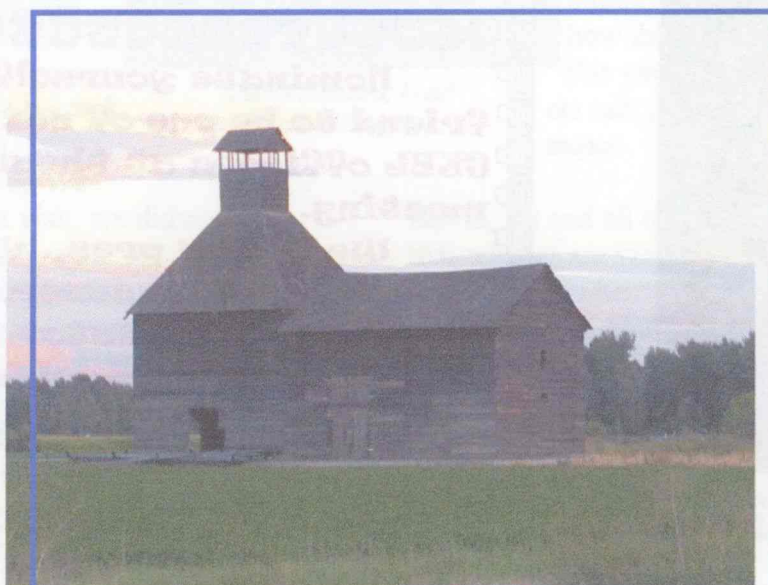
...you take a complaint that "this place smells like a brewery" as a compliment!

...you can successfully boil wort, but not an egg.

...you put hops in your coffee and malt on everything else.

...ten gallons of beer doesn't sound like a lot.

..."wort" is a good thing instead of an embarrassing growth!



Old hop drying shed outside of Wapato, WA

